

**AMENDMENTS TO THE CLAIMS**

**This listing of claims will replace all prior versions and listings of claims in the application:**

**LISTING OF CLAIMS:**

1. (currently amended):      ~~A-mousse-type spread foamable composition, which comprises comprising a water-in-oil type emulsion or a composition in the form of a water-in-oil type emulsion by conducting a mixing-in-use, which composition is contained in an aerosol discharger, wherein the discharger comprises a gas propellant partially dissolved in said water-in-oil emulsion; and the discharger has a discharging nozzle for discharging the composition with the gas propellant as a foam therefrom; and wherein the foam is formed at the time of jetting by conducting a mixing-in-use which is filled with a gas propellant into an aerosol container, wherein a content made into the water-in-oil emulsion is foamed to be in a mousse form at the time of jetting.~~

2. (currently amended):      ~~The-mousse-type spread foamable composition according to claim 1, wherein the water-in-oil emulsion comprises an emulsifier which is at least one member selected from the group consisting of glycerin fatty acid ester, sucrose fatty acid ester, sorbitan fatty acid ester, polysorbate and enzyme-processed lecithin is used for preparing the water-in-oil type emulsion.~~

3. (currently amended):      ~~The mousse-type spread~~ foamable composition according to claim 1, wherein the water-in-oil type emulsion is butter.

4. (currently amended):      ~~A mousse-type foamable~~ edible oil composition, which comprises an edible oil and an emulsifier, in which the edible oil is contained in an aerosol discharger, wherein the discharger comprises a gas propellant at least partially dissolved in said edible oil; and the discharger has a discharging nozzle for discharging the edible oil with the gas propellant as a foam therefrom; and wherein the foam is formed at the time of jetting, being filled with a gas propellant into an aerosol container, wherein the edible oil and the emulsifier is foamed to be in a mousse form at the time of jetting.

5. (currently amended):      ~~The mousse-type foamable~~ edible oil composition according to claim 4, wherein the emulsifier is at least one member selected from the group consisting of glycerin fatty acid ester, sucrose fatty acid ester, sorbitan fatty acid ester, polysorbate and enzyme-processed lecithin.

6. (currently amended):      ~~The mousse-type foamable~~ edible oil composition according to claim 4, wherein the foam is which is used as a spread.

7. (currently amended):      ~~The mousse-type~~ foamable edible oil composition  
according to claim 5, ~~which~~ wherein the foam is used as a spread.

Claim 8. (new):      The foamable composition according to claim 1, wherein the foam  
is a spread.